

SPRING IN TEXAS CHARCUTERIE BOARD PAIRINGS

We're stern believers that there are no official rules for the perfect charcuterie board. That said, we DO believe that the best ones have a little Texas flair! Each season we bring you Texas wine varietals that are perfect for the season along with our favorite charcuterie board items. From cheesy essentials to items grown in Texas, these unique board combinations are bound to impress!



CABERNET FRANC

A medium bodied, dry red wine with flavors of dark berries will complement the fresh berries on the board and the spiced and peppery notes in the wine will also enhance the spices around the board. The higher acidity in the wine allows your palate to cut through the fattiness of the dry and cured meats and the creaminess of the creamy nature of the cheeses.



SAUVIGNON BLANC

A highly acidic, medium bodied white wine with green herbal flavors as well as of grapefruit, peach, honeysuckle. The acidity helps accentuate the acidity in the chevre while still being able to cut through the saltiness that comes with the meats. A perfectly refreshing wine to reduce the spiciness scattered around the board items.



CHENIN BLANC

A light bodied wine with flavors of apple, pear, honeysuckle, and oranges. The inherent sweetness and acidity combine to make a great complement to the pickled options on your charcuterie board. The orange flavors in the wine will bring out more of the flavor in the jam. The acidity and full flavor will balance out the fat-creaminess and spice flavors.



SHINING STARS



Soft Chevre Cheese
Haute Goat Creamery,
Black Pepper & Fig



Orange Jam

TEXAS ESSENTIALS



Spiced Pecans
Charlie's Treats



Pickled Jalapeños
Bernard's Texas
Bread & Butter Jalapeños



Texas Chorizo
Texas Iberico



White Cheddar

THE FIXIN'S



**Fresh Strawberries
& Blackberries**
D-Bar Farms



**Sourdough Bread
& Crackers**